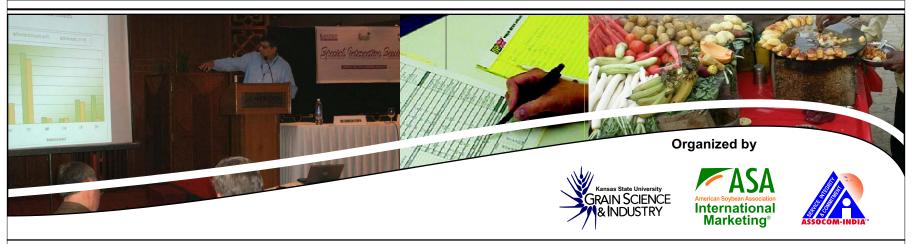
ASSOCOM-INDIA PVT. LTD.

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FOOD SAFETY & SANITATION WORKSHOPS



• June 21-22, 2008, Hotel Taj Deccan, Hyderabad • June 24-25, 2008, Hotel GRT Grand, Chennai

This course is designed to help you understand issues that affect quality and integrity of your products and focus more on relevant programs to ensure food safety. The implementation of the National Food Safety and Standards Act requires all food companies to have clearly defined quality management systems (GMPs, HACCP, and ISO). The seminar will provide an effective and practical understanding of concepts and fundamentals essential for developing and implementing sanitation and food safety programs necessary to produce unadulterated and wholesome foods. The classroom lectures and hands-on sessions will provide an opportunity for participants for one-one-one and group interaction at this seminar.

SPEAKERS:

Dr. Bhadriraju Subramanyam (Subi) is a Professor in the Department of Grain Science and Industry at Kansas State University, Manhattan, Kansas, USA. He received a BS degree in Agriculture from India, in 1981. He received his MS and PhD degrees in 1984 and 1988, respectively, from the University of Minnesota, St. Paul, Minnesota, USA. Dr. Subramanyam has a wealth of experience in sanitation, food safety, and pest management. Dr. Subramanyam has conducted numerous seminars in India since 1999. This is his fourth seminar series on food safety and pest management. He has vast consulting experiences with several companies in the United States and outside United States on issues related to

inspections, sanitation, packaging, pest management, and pest and pesticide contamination in food products. He has published over 140 research papers and extension/popular articles on stored-product insects and has delivered over 200 presentations within and outside the United States. He co-edited two books on stored-product pest management and co-wrote a text book on fundamentals of stored-product entomology, and a fourth book is scheduled for publication in 2008.

Dr. Nepal Singh did his Ph. D. in Food Science at the G.B. Pant University, Pantnagar, one of the premier institutes in India. He has industrial as well academic experience for almost 20 years. He has been involved in research on Food Safety and Engineering as Co-principal Investigator for various grants funded by USDA-CREES, USDA-FSIS, Food-PAC, and U.S Poultry and Egg Association. In 2006, he joined Food Research and Analysis Centre, New Delhi as Deputy Director.

In his Present position, he is working as senior consultant for American Soy Association-International Marketing and involved in helping bakery industries for technical support for developing a range of soy food products.

Who Should Attend:

Quality Assurance Manager, Quality Controllers, Sanitarians, Operations/Production Manager, CEO's

FOOD SAFETY SANITATION WORKSHOPS

Yes, I would like to enroll in the following: Food Safety Sanitation Workshop	☐ Full tuition enclosed ☐ Please bill my company
☐ June 21-22, 2008, Hyderabad ☐ June 24-25, 2008, Chennai	Credit Card Payment
· · · · — · · · · · · · · · · · · · · ·	Visa ☐ Mastercard ☐ Amer. Ex. ☐ Discover ☐
Name: Last (family) First Middle initial	
	Security (CID) Code* Exp. Date
e-mail	*Signature and the security code are required to protect against fraud. For most cards,
Job Title	the security code is a three-digit number listed after the account number on the back of the card (in the white signature panel area). However, American Express cards will have a four-digit security code on the front of the card directly above the account number
Company	Signature* of Card Holder (Your payment cannot be processed without a signature)
Company Mailing Address City	Name of Card Holder (Please Print Clearly)
	Billing Address of Card Holder
State/Province Zip/Postal Code Country	
()	
Company Telephone Company Fax	Name of the Bank 7%* Charges will be Extra if payment made by the credit card
 DAY - 1 08:30 Registration 09:00 Welcome and Introduction: Bh. Subramanyam 09:15 Status of Indian Food & Feed Industries: Nepal Singh 10:00 Complying with the National Food Safety and Standards Act: Bh. Subramanyam 	 DAY - 2 08:30 Indian Food Laws: Nepal Singh 09:30 Pest management and its importance in food safety progran: Bh. Subramanyam 10:15 Tea 10:30 Hands-on exercise sessions
11:00 Tea	• GMPs
11:15 Hard and sharp objects in food : Bh. Subramanyam	• HACCP
12:00 Food Labelling : Nepal Singh	• SSOPs
13:00 Lunch	 Inspections 12:30 Questions and answers & Valedictory
14:00 Understanding and implementing GMPs : Bh. Subramanyam 15:30 Tea	13:00 Lunch & Adjourn
15:45 Recall programs : Bh. Subramanyam	
: Registration Fee :	: Venue :
• Early Bird Registration: Rs. 3370/- (Before May 20, 2008)	
• Registration after May 20, 2008 : Rs. 3,935/-	Hyderabad, June 21-22, 2008 Hotel Taj Deccan
• Registration for International Participant : US\$ 150	Road No. 1, Banjara Hills, Hyderabad - 500 034 India
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Tuition must be paid before start of seminar